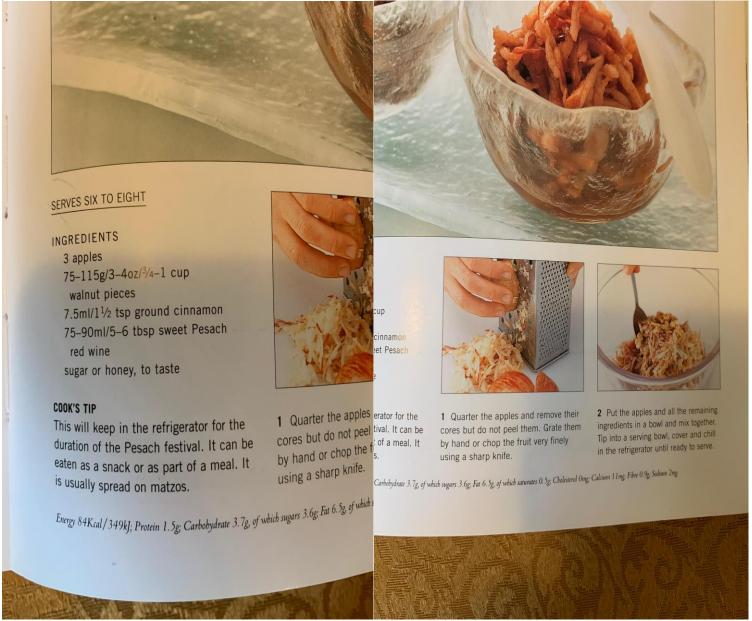
Passover Recipes





Recipe Guidance: ground walnuts, peeled ground apples, honey, cinnamon(for those who are allergic... No cinnamon), and Manischewitz or Mogen David wine. Put the walnuts in a food processor and grind them up first and then put them in a bowl. And then grind up the apples. We usually need to drain the liquid from the apples! Then we mix everything together and add the wine honey and cinnamon by taste!

For those who are allergic to cinnamon we admitted the cinnamon and added brown sugar

For best taste let it sit overnight and have the next day

Beet and Horseradish Relish Zhr. 7th h,radis

(Буряки з хріном)

This is a traditional Easter relish served with ham and roast suckling pig. The amount of sugar and horseradish may be varied in this recipe to suit one's taste. Some homemakers prefer dicing or slicing the beets. Take your choice.

10 medium beets

2 cups mild vinegar

1/2 cup freshly grated horse- 1/2 cup sugar radish

1 tablespoon mixed spices

2 teaspoons salt

Cut off the stems 1 inch above the beets and leave the roots intact. Wash the beets thoroughly and cook in boiling water until tender. Drain and cover with cold water. Slip off the peel and cut off the stems and roots. Grate the beets on a coarse grater and mix with the horseradish. Combine the salt, vinegar, sugar and spices, and bring to a boil. Strain over the beet mixture. Mix and pack into sterilized sealers. Seal and store in a cool place. Allow the relish to stand for 24 hours before using.

^{**}Adjustments can be made with vinegar and sugar—you do not need that much for smaller portions**